CONTRACT FERMENTATION

INTRODUCTION

Contract fermentation is a specialized bioprocessing service that allows companies to outsource the large-scale cultivation of microorganisms under controlled and validated conditions. This process is widely used for producing probiotics, enzymes, and other microbial-based solutions for food, feed, pharmaceutical, and biotechnology industries. Invivo Biosciences provides advanced contract fermentation services designed to ensure consistency, scalability, and regulatory compliance while meeting specific client requirements.

INVIVO SOLUTIONS IN CONTRACT FERMENTATION – LAWRENCEVILLE, GA

Invivo Biosciences offers state-of-the-art contract fermentation solutions from its advanced facilities in Lawrenceville, Georgia. These facilities are equipped with modern fermentation systems that support pilot-scale to commercial-scale production. The company focuses on precision process control, quality assurance, and optimized microbial growth to deliver reliable fermentation outcomes for global clients.

MICROBIAL FERMENTATION MANUFACTURING

Microbial fermentation manufacturing involves the controlled growth of selected microorganisms to produce desired metabolites, biomass, or bioactive compounds. At Invivo Biosciences, fermentation processes are carefully optimized to maximize yield, stability, and product performance. Scientific expertise and advanced technology ensure that each fermentation batch meets strict quality and safety standards.

PROBIOTIC CONTRACT MANUFACTURING

Invivo Biosciences specializes in probiotic contract manufacturing, offering end-to-end support from strain development to large-scale production. These services help brands bring high-quality probiotic products to market without investing in their own manufacturing infrastructure. The focus is on strain viability, stability, and performance throughout the production lifecycle.

CONTRACT GMP FERMENTATION

Contract GMP fermentation ensures that all manufacturing activities comply with Good Manufacturing Practice guidelines. Invivo Biosciences follows strict GMP protocols to maintain product safety, traceability, and regulatory acceptance. This approach supports clients operating in highly regulated markets such as food, dietary supplements, and pharmaceuticals.

WHAT MAKES US STAND OUT IN CONTRACT FERMENTATION MANUFACTURING

Invivo Biosciences stands out in contract fermentation manufacturing due to its scientific expertise, customized solutions, and commitment to quality. The company combines advanced fermentation infrastructure with deep microbiological knowledge to deliver scalable, reliable, and client-focused manufacturing services. This makes Invivo a trusted partner for fermentation-based product development.

FAQ’S

What are the four types of fermentation?

The four main types of fermentation include lactic acid fermentation, alcoholic fermentation, acetic acid fermentation, and butyric acid fermentation, each used for specific industrial and biological applications.

What is an example of a contract manufacturer?

A contract manufacturer is a company that produces products on behalf of another brand. Invivo Biosciences is an example, providing contract fermentation and probiotic manufacturing services.

What is OEM vs contract manufacturing?

OEM manufacturing focuses on producing goods designed by another company, while contract manufacturing involves producing products according to agreed specifications, often including formulation and process development.

What are the three methods of fermentation?

The three primary fermentation methods are batch fermentation, fed-batch fermentation, and continuous fermentation, each offering different advantages depending on production goals.